

Easy Pear Crisp

Makes 6 Servings

Preparation Time 15 min.

Bake Time:40-50 min.

❖ Ingredients

Topping

1/4 cup SPLENDA® Granular
3 Graham Crackers
1/4 cup Light Butter
1 tsp. Cinnamon
2 Tbsp. Flour

Filling

3 cups Peeled and Sliced Bartlett Pears
2 Tbsp. Flour
1/4 cup SPLENDA® Granular
1 Tbsp. Lemon Juice
3 Tbsp. Water
1/2 tsp. Cinnamon

❖ Directions

1. Preheat oven to 350°. Spray an 8X8 inch baking dish with cooking spray. Set aside.
2. Place all topping ingredients in the bowl of a food processor. Blend until crumbly. Set aside
3. Toss together all filling ingredients. Place in prepared baking pan. Cover with topping.
4. Bake in preheated oven 40-45 minutes or until bubbling around the edges.

Nutritional Information per serving	
Total Calories	90
Calories from Fat	40
Total Fat	4.5 g
Saturated Fat	2.5 g
Cholesterol	15 mg
Sodium	60 mg
Total Carbohydrate	13 g
Dietary Fiber	3 g
Sugars	6 g
Protein	2 g

Exchanges Per Serving
1 fruit, 1 fat